

COFFEE ENTREMETS

MODERN CAKE

DIFFICULTY LEVEL

| RISCOIL | | |
|----------------------------|--------|--|
| INGREDIENTS | | PREPARATION |
| IRCA GENOISE | g 1000 | Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at |
| EGGS - AT ROOM TEMPERATURE | g 1200 | medium-high speed. |
| HONEY | g 100 | Line baking trays with parchment paper and cast the whipped mixture in. Bake in a deck oven at |
| | | 200-210°C for 6-8 minutes. |

COFFEE MOUSSE

пісоціт

| INGREDIENTS | | PREPARATION |
|----------------------|--------|--|
| LIQUID CREAM 35% FAT | g 1000 | In a planetary mixer with the whisk attachment, whip cream, water (or milk), JOYPASTE CAFFE' |
| WATER - OR MILK | g 200 | GRANGUSTO and LILLY NEUTRO until the mixture gains the right consistency. |
| LILLY NEUTRO | g 200 | |
| JOYCAFFE' GRANGUSTO | g 35 | |



CREAM MOUSSE

| INGREDIENTS | | PREPARATION |
|----------------------|--------|--|
| LIQUID CREAM 35% FAT | g 1000 | In a planetary mixer with the whisk attachment, whip cream, water (or milk) and LILLY NEUTRO |
| LILLY NEUTRO | g 200 | until the mixture gains the right consistency. |
| WATER - OR MILK | g 200 | |

GLAZING

INGREDIENTS

MIRROR CIOCCOLATO - HEATED TO 45-50°C

To Taste

DECORATION

| INGREDIENTS | | PREPARATION |
|---------------|-------|---|
| FLOMIX | g 300 | Mix FLOMIX and almond flakes. |
| ALMOND FLAKES | g 150 | Spread into a layer onto a tray lined with parchment paper. |
| | | Bake at about 190°C until honey-coloured. |

When still warm, cut into small squares.



FINAL COMPOSITION

Place a layer of rollè at the bottom of a steel ring.

Pour the coffee mousse in.

Lay another layer of rollè and cover with the cream mousse.

Reserve in the freezer until fully hardened.

Remove the cake from the mould and glaze with MIRROR CIOCCOLATO.

Decorate with some small squares of brittle made from FLOMIX and almonds and with some coffee beans.



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